

PATENT COOPERATION TREATY

PCT

NOTIFICATION OF ELECTION

(PCT Rule 61.2)

From the INTERNATIONAL BUREAU

To:

Commissioner
 US Department of Commerce
 United States Patent and Trademark
 Office, PCT
 2011 South Clark Place Room
 CP2/5C24
 Arlington, VA 22202
 ETATS-UNIS D'AMERIQUE
 in its capacity as elected Office

Date of mailing (day/month/year) 05 June 2001 (05.06.01)	
International application No. PCT/AU00/01089	Applicant's or agent's file reference 2323272
International filing date (day/month/year) 13 September 2000 (13.09.00)	Priority date (day/month/year) 14 September 1999 (14.09.99)
Applicant UHLIK, Frank	

1. The designated Office is hereby notified of its election made:

☒ in the demand filed with the International Preliminary Examining Authority on:
 05 April 2001 (05.04.01)

☐ in a notice effecting later election filed with the International Bureau on:

2. The election ☒ was
☐ was not

made before the expiration of 19 months from the priority date or, where Rule 32 applies, within the time limit under Rule 32.2(b).

The International Bureau of WIPO 34, chemin des Colombettes 1211 Geneva 20, Switzerland Facsimile No.: (41-22) 740.14.35	Authorized officer Charlotte ENGER Telephone No.: (41-22) 338.83.38
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PATENT COOPERATION TREATY
PCT
INTERNATIONAL PRELIMINARY EXAMINATION REPORT

(PCT Article 36 and Rule 70)

Applicant's or agent's file reference 2323272/VPA/SB	FOR FURTHER ACTION	See Notification of Transmittal of International Preliminary Examination Report (Form PCT/IPEA/416).
International Application No. PCT/AU00/01089	International Filing Date (<i>day/month/year</i>) 13 September 2000	Priority Date (<i>day/month/year</i>) 14 September 1999
International Patent Classification (IPC) or national classification and IPC Int. Cl. ⁷ A21D 13/04, 13/06, 2/36, 2/18, 2/34		
Applicant UHLIK, Frank		

1.	This international preliminary examination report has been prepared by this International Preliminary Examining Authority and is transmitted to the applicant according to Article 36.																								
2.	<p>This REPORT consists of a total of 3 sheets, including this cover sheet.</p> <p><input type="checkbox"/> This report is also accompanied by ANNEXES, i.e., sheets of the description, claims and/or drawings which have been amended and are the basis for this report and/or sheets containing rectifications made before this Authority (see Rule 70.16 and Section 607 of the Administrative Instructions under the PCT).</p> <p>These annexes consist of a total of sheet(s).</p>																								
3.	<p>This report contains indications relating to the following items:</p> <table style="width: 100%;"> <tr> <td style="width: 5%;">I</td> <td style="width: 5%; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width: 90%;">Basis of the report</td> </tr> <tr> <td>II</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Priority</td> </tr> <tr> <td>III</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Non-establishment of opinion with regard to novelty, inventive step and industrial applicability</td> </tr> <tr> <td>IV</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Lack of unity of invention</td> </tr> <tr> <td>V</td> <td style="text-align: center;"><input checked="" type="checkbox"/></td> <td>Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement</td> </tr> <tr> <td>VI</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Certain documents cited</td> </tr> <tr> <td>VII</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Certain defects in the international application</td> </tr> <tr> <td>VIII</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>Certain observations on the international application</td> </tr> </table>	I	<input checked="" type="checkbox"/>	Basis of the report	II	<input type="checkbox"/>	Priority	III	<input type="checkbox"/>	Non-establishment of opinion with regard to novelty, inventive step and industrial applicability	IV	<input type="checkbox"/>	Lack of unity of invention	V	<input checked="" type="checkbox"/>	Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement	VI	<input type="checkbox"/>	Certain documents cited	VII	<input type="checkbox"/>	Certain defects in the international application	VIII	<input type="checkbox"/>	Certain observations on the international application
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VII	<input type="checkbox"/>	Certain defects in the international application																							
VIII	<input type="checkbox"/>	Certain observations on the international application																							

Date of submission of the demand 5 April 2001	Date of completion of the report 23 January 2002
Name and mailing address of the IPEA/AU AUSTRALIAN PATENT OFFICE PO BOX 200, WODEN ACT 2606, AUSTRALIA E-mail address: pct@ipaaustralia.gov.au Facsimile No. (02) 6285 3929	Authorized Officer JAMIE TURNER Telephone No. (02) 6283 2071

I. Basis of the report**1. With regard to the elements of the international application:***

- ☒ the international application as originally filed.
- ☐ the description, pages , as originally filed,
 pages , filed with the demand,
 pages , received on with the letter of
- ☐ the claims, pages , as originally filed,
 pages , as amended (together with any statement) under Article 19,
 pages , filed with the demand,
 pages , received on with the letter of
- ☐ the drawings, pages , as originally filed,
 pages , filed with the demand,
 pages , received on with the letter of
- ☐ the sequence listing part of the description:
 pages , as originally filed
 pages , filed with the demand
 pages , received on with the letter of

2. With regard to the language, all the elements marked above were available or furnished to this Authority in the language in which the international application was filed, unless otherwise indicated under this item.

These elements were available or furnished to this Authority in the following language which is:

- ☐ the language of a translation furnished for the purposes of international search (under Rule 23.1(b)).
- ☐ the language of publication of the international application (under Rule 48.3(b)).
- ☐ the language of the translation furnished for the purposes of international preliminary examination (under Rules 55.2 and/or 55.3).

3. With regard to any nucleotide and/or amino acid sequence disclosed in the international application, the international preliminary examination was carried out on the basis of the sequence listing:

- ☐ contained in the international application in written form.
- ☐ filed together with the international application in computer readable form.
- ☐ furnished subsequently to this Authority in written form.
- ☐ furnished subsequently to this Authority in computer readable form.
- ☐ The statement that the subsequently furnished written sequence listing does not go beyond the disclosure in the international application as filed has been furnished.
- ☐ The statement that the information recorded in computer readable form is identical to the written sequence listing has been furnished

4. ☐ The amendments have resulted in the cancellation of:

- ☐ the description, pages
- ☐ the claims, Nos.
- ☐ the drawings, sheets/fig.

5. ☐ This report has been established as if (some of) the amendments had not been made, since they have been considered to go beyond the disclosure as filed, as indicated in the Supplemental Box (Rule 70.2(c)).**

* Replacement sheets which have been furnished to the receiving Office in response to an invitation under Article 14 are referred to in this report as "originally filed" and are not annexed to this report since they do not contain amendments (Rules 70.16 and 70.17).

** Any replacement sheet containing such amendments must be referred to under item 1 and annexed to this report

V. Reasoned statement under Article 35(2) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement

1. Statement

Novelty (N)	Claims	YES
	Claims 1-67	NO
Inventive step (IS)	Claims	YES
	Claims 1-67	NO
Industrial applicability (IA)	Claims 1-67	YES
	Claims	NO

2. Citations and explanations (Rule 70.7)

The following documents, first raised in the corresponding International Search Report, are referred to as follows:

D1 - US 5 492 710
D2 - EP 0 035 978
D3 - US 4 451 491
D4 - EP 0 642 737

The subject matter of the claims of the present application concerns a method of producing a gluten substitute gum comprising heating a mixture including a starch, an edible fat, an edible protein and a liquid to produce an aerated mass. It further concerns a plurality of ingredients (in mix or kit form) suitable for use in said method comprising a starch, an edible fat and an edible protein. It also comprises the use of a starch, an edible fat and an edible protein in the preparation of a kit or mix for the production of a gluten substitute gum.

Document D3 is considered to represent the most relevant prior art. It discloses a mix for the preparation of bakery products comprising a non-wheat-based starch, a gluten substitute gum, and an emulsified fat. It may also contain an edible protein (such as gelatine, albumen, egg powder or alginate). Hence, the "mix" disclosed by D3 has each of the components of the "gluten substitute gum" defined by the claims of your application. The attorney seems to suggest that D3 was cited because the mix disclosed therein contains a gluten-substitute gum as an ingredient; however, this is not the case - document D3 was cited because the mix disclosed therein teaches each of the essential components of the gluten substitute gum of the present application. It would appear that the only difference between the invention claimed in the present application and the mix taught by document D3 is that the present application has named the resulting product a "gluten substitute gum" while D3 has named it a "mix". However, given the fact that the mix taught by D3 contains each of the essential ingredients claimed in the present application (and for the same reasons) and subjected to the same treatment(s), it follows that such a mix will have the same properties as the gluten substitute gum of the present application. Hence, document D3 teaches all of the essential features of the claims and remains prejudicial to the novelty thereof. Pursuant to this observation it follows that an inventive step cannot be acknowledged for any of these claims.

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
22 March 2001 (22.03.2001)

PCT

(10) International Publication Number
WO 01/19195 A1

- (51) International Patent Classification⁷: **A21D 13/04**, 13/06, 2/36, 2/18, 2/34
- (21) International Application Number: **PCT/AU00/01089**
- (22) International Filing Date:
13 September 2000 (13.09.2000)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
47543/99 14 September 1999 (14.09.1999) AU
- (71) Applicant and
(72) Inventor: **UHLIK, Frank** [AU/AU]; 43 Blue Grass Crescent, Eight Mile Plains, Queensland 4113 (AU).
- (74) Agents: **ARGAET, Victor, P. et al.**; Davies Collison Cave, Level 3, 303 Coronation Drive, Milton, Queensland 4064 (AU).
- (81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CR, CU, CZ, DE, DK, DM, DZ, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZW.
- (84) Designated States (*regional*): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG).
- Published:**
— *With international search report.*
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

(54) Title: **GLUTEN SUBSTITUTES**

(57) Abstract: A method is disclosed for producing a gluten substitute gum. The method comprises heating a mixture comprising a starch, an edible fat, an edible protein and a liquid for a time and under conditions sufficient to form an aerated mass. This aerated mass largely mimics gluten and may be used in combination with flours, whether gluten-free or otherwise, to form doughs for producing bakery products including breads cakes and pastries.

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GLUTEN SUBSTITUTES

FIELD OF THE INVENTION

The present invention relates generally to the preparation of food products that are typically produced using wheat flour. More particularly, the present invention relates to
5 novel gluten substitutes and methods for their production for use *inter alia* in the preparation of bread, cake and pastry-type products.

BACKGROUND OF THE INVENTION

Bakery products are commonly made from wheat flour containing gluten, which contributes to the typical texture, flavour and form of the usual bread, cake and pastry
10 products. A substantial segment of the population, however, suffers from dietary wheat intolerance such as celiac disease and other less well-defined wheat intolerances and allergies which make wheat based products unacceptable for use. Unfortunately, these people have few alternatives for conventional baked products.

Despite the desirability of developing bakery products that are not based on wheat
15 flour, this development has been hindered largely by the unavailability of alternative compounds that mimic the critical role that gluten plays in the baking process. Gluten is especially important in this regard because of its unique ability to form the viscoelastic matrix of dough, which transforms it into a firm loaf of bread when baked. However, gluten-free flours typically have very little, if any, binding capacity and consequently, form
20 pastes or slurries instead of dough when mixed with yeast and water.

Current methods for producing gluten-free bread, for example, include mixing gluten-free flour with water, eggs, salt, sugar, yeast, milk and a small amount of binding agent (0.5 to 5.0% by weight), usually xanthan gum, guar gum, or pre-gelatinized starch typically referred to as a gluten substitute. Unfortunately, the resulting breads are very
25 cake-like and heavy whilst their mouth feel and texture are generally unpleasant. As a result, many gluten intolerant individuals avert eating bread products all together.

By further example, dough can be made from gluten-free flour mixed with commercially available gluten. If the gluten is mixed with these flours in the amount of 15

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to 20% by weight (i.e., in an amount 3-40 times greater than the above mentioned gluten substitutes) and then combined with water, a strong dough results, capable of being manipulated in much the same way as dough made from naturally-occurring gluten based flours. However, this dough contains gluten and cannot be used for gluten intolerant
5 individuals.

Casual observations of commercially available gluten powder when mixed with water shows some distinct and easily recognizable properties. The mixture quickly becomes a very strong gum that takes considerable effort to stretch or snap. When snapped into separate pieces, it can be re-constituted into a single whole, simply by kneading it
10 back together. If left to dry, it forms a shiny skin whilst remaining moist on the inside.

From the foregoing, it is desirable to produce a gluten substitute, which can be used to prepare gluten-free food products and which ameliorates at least one of the aforesaid disadvantages of the prior art.

SUMMARY OF THE INVENTION

15 The present inventor has surprisingly discovered that a gluten substitute gum can be produced by heating an aqueous mixture comprising a starch, an edible fat and an edible protein for a time and under conditions sufficient to produce an aerated mass. When mixed with water, this aerated mass largely mimics gluten in that it takes considerable effort to stretch or snap. When snapped into separate pieces, it can be re-constituted into a single
20 whole simply by kneading it back together. It also forms a shiny skin when left to dry whilst remaining moist on the inside. When mixed with flour, whether gluten-free or otherwise, a dough is formed quickly. The dough absorbs water at a similar rate to wheat flour-based dough, strengthens with kneading and can be stretched or rolled to very thin consistency in a similar manner to wheat flour-based doughs. The foregoing discoveries
25 have been reduced to practice in novel gums and methods for their production as well as novel compositions and kits for the preparation of bakery and other food products as described hereinafter.

Accordingly, in one aspect of the present invention, there is provided a method of producing a gluten substitute gum, said method comprising heating a mixture comprising a
30 starch, an edible fat and an edible protein together with a liquid for a time and under

conditions sufficient to form an aerated mass.

In another aspect, the invention contemplates a plurality of ingredients in mix or in kit form for producing a gluten substitute gum, said ingredients comprising a starch, an edible fat and an edible protein which are present in relative amounts sufficient to form an aerated mass upon mixing with a predetermined amount of liquid and heating the mixture so formed at an aerated mass-forming effective temperature.

In yet another aspect, the invention encompasses use of a starch, an edible fat and an edible protein in the preparation of a mix or kit for the production of a gluten substitute gum.

In still yet another aspect, the invention provides a gluten substitute gum produced by mixing together a starch, an edible fat, an edible protein and a liquid and heating the mixture for a time and under conditions sufficient to form an aerated mass.

In a further aspect of the invention, there is provided a mix for the preparation of bakery products, said mix comprising a gluten substitute gum as broadly described above together with a gluten-free starch in relative amounts sufficient to form a coherent dough system upon the addition of a liquid, and to retain leavening gas during the preparation of said dough, wherein said products are producible in the substantial absence of wheat flour.

In another aspect, the invention contemplates use of a gluten substitute gum as broadly described above in the preparation of a mix for producing foodstuffs including bakery products.

According to yet another aspect, the invention provides a method for producing bakery products, said method comprising mixing a gluten substitute gum as broadly described above together with a gluten-free starch and water to form a dough and heating the dough for a time and at a temperature sufficient to produce said bakery products.

In yet another aspect, the invention resides in food products including bakery products produced using the gluten substitute gum as broadly described above.

DETAILED DESCRIPTION OF THE INVENTION

1. Definitions

Unless defined otherwise, all technical and scientific terms used herein have the same meaning as commonly understood by those of ordinary skill in the art to which the invention belongs. Although any methods and materials similar or equivalent to those described herein can be used in the practice or testing of the present invention, preferred methods and materials are described. For the purposes of the present invention, the following terms are defined below.

The articles "*a*" and "*an*" are used herein to refer to one or to more than one (i.e. to at least one) of the grammatical object of the article. By way of example, "an element" means one element or more than one element.

Throughout this specification, unless the context requires otherwise, the words "*comprise*", "*comprises*" and "*comprising*" will be understood to imply the inclusion of a stated step or element or group of steps or elements but not the exclusion of any other step or element or group of steps or elements.

By "*edible fat*" or "*edible protein*" is meant a fat or protein that is fit or safe for animal consumption including human consumption.

2. *Gluten substitute gum*

The present invention is predicated in part on the discovery that a gluten substitute gum can be produced by heating a mixture, preferably an aqueous mixture comprising a starch, an edible fat and an edible protein for a time and under conditions sufficient to produce an aerated mass with gluten-like properties. The invention thus provides a method of producing a gluten substitute gum, comprising heating an mixture comprising a starch, an edible fat, an edible protein and a liquid, preferably water, for a time and under conditions sufficient to form an aerated mass.

Preferably, the starch is present in an amount of between about 20 and 80% by weight, more preferably between about 30 and 70% by weight and even more preferably between about 40 and 60% by weight of said mixture.

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Suitably, the starch has less than 20 parts per million of gluten. In this connection, the starch preferably conforms to the Codex Alimentarius standard as set by the World Health Organization.

The starch is suitably selected from potato starch, sweet potato starch, white rice starch, glutinous rice starch, maize starch, Codex Alimentarius wheat starch, sorghum starch, cassava starch, arrowroot starch and tapioca starch. Preferably, the starch is selected from the group consisting of tapioca starch, arrowroot starch and maize starch. More preferably, the starch is tapioca starch.

The edible fat suitably comprises any edible fatty substances in a general sense, including, but not restricted to, natural fats or synthesized fats and oils consisting essentially of triglycerides. The fat may be derived from any animal or plant source including, for example, canola oil, corn oil, grapeseed oil, soybean oil, sunflower seed oil, safflower oil, rapeseed oil, cottonseed oil, sesame oil, olive oil, palm oil, coconut oil, fish oil, copha, margarine, butter, milk fat, chicken fat, lard and tallow, which may have been partially or completely hydrogenated or modified otherwise, as well as non-toxic fatty materials having properties similar to triglycerides and any combination thereof. The terms fat and oil are used interchangeably. The edible fat may be solid or fluid at room temperatures of from about 15 °C to about 35 °C.

Preferably, the edible fat is present in an amount of between about 1 and 10% by weight, more preferably between about 1 and 6% by weight and even more preferably between about 1 and 4% by weight of said mixture.

It is preferred that the edible fat to starch ratio in said mixture is less than about 15:100, more preferably less than about 12:100, more preferably less than 10:100.

The edible protein suitably comprises any edible proteinaceous substance synthetic or otherwise that is suitable for human consumption. Typical protein sources from which the edible protein may be derived include, but are not restricted to, animal produce such as meat, poultry, eggs, milk, cheese and the like, and plant produce such as bean flour, rice flour and the like as well as nuts such as peanuts, hazelnuts, walnuts, sunflower seeds, cashews, sesame seeds, pumpkin seeds, almonds, pine nuts, macadamia nuts, any other edible nut and any combination thereof. Exemplary animal proteins

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include but are not limited to, gelatin, whey and egg white. Exemplary plant proteins include soybean protein and rice protein.

Preferably, the edible protein is present in an amount of between about 2 and 20% by weight, more preferably between about 2 and 12% by weight and even more preferably
5 between about 2 and 8% by weight of said mixture.

It is preferred that the edible protein to starch ratio in said mixture is less than about 30:100, more preferably less than about 25:100, more preferably less than 20:100.

Preferably, the edible protein to edible fat ratio is about 3:1, more preferably about 2.5:1 and still more preferably about 2:1.

10 Water is preferably present in said mixture in an amount of between about 20 and 80% by weight, more preferably between about 30 and 70% by weight and even more preferably between about 40 and 60% by weight of said mixture

In a preferred embodiment, the edible fat and the edible protein are obtained from or provided in the form of a foodstuff comprising both the edible fat and the edible protein.
15 For example, the foodstuff may be selected from milk or other dairy products, eggs, vegetables. Preferably, the foodstuff is a gluten-free flour such as, for example, buckwheat flour, sorghum flour, maize flour, white rice flour and soybean flour. More preferably, the foodstuff is soybean flour.

Preferably, the mixture is heated to a temperature of between about 110 and
20 150 °C, more preferably between about 120 and about 140 °C, more preferably between about 125 and 135 °C and still more preferably between about 130 and 133 °C.

Any mode of heating, which is suitable for the formation of the aerated mass, is contemplated by the present invention. Preferably heating is effected by microwaves. Alternatively, the heating can be carried out by use of a compression means such as an
25 extruder.

Suitably, the mixture is heated for a time sufficient to produce the aerated mass without burning.

Preferably, the method further comprises drying the aerated mass. The drying

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may be effected by any suitable means including, but not restricted to, heating the aerated mass to effect evaporation of water therefrom. The heating may be effected using microwaves, extrusion, convection heating, blow drying and desiccating or any other means to effect evaporation of water from the aerated mass.

- 5 Suitably, the method further comprises grinding or crushing the dry aerated mass to form a ground or powder.

The gluten free gum can be used for the preparation of foodstuffs including bakery products in the form of a wet gum but is preferably used in the form of a dried ground or powder.

- 10 The invention also contemplates a plurality of ingredients in mix or in kit form for producing a gluten substitute gum. The ingredients comprise a starch, an edible fat and an edible protein which are present in relative amounts sufficient to form an aerated mass upon mixing with a predetermined amount of water and heating the mixture so formed at an aerated mass-forming effective temperature.

- 15 Preferably, the edible fat is present in an amount between about 0.5 and 5% by weight, more preferably between about 0.5 and 3% by weight and even more preferably between about 0.5 and 2% by weight of the total ingredients in said mix or kit.

The edible fat to starch ratio in said mix or kit is preferably less than about 15:100, more preferably less than about 12:100, more preferably less than 10:100.

- 20 Preferably, the edible protein is present in an amount of between about 1 and 10% by weight, more preferably between about 1 and 6% by weight and even more preferably between about 1 and 4% by weight of said the total ingredients in said mix or kit.

The edible protein to starch ratio in said mix or kit is preferably less than about 30:100, more preferably less than about 25:100, more preferably less than 20:100.

- 25 Preferably, the edible protein to edible fat ratio in said mix or kit is about 3:1, more preferably about 2.5:1 and still more preferably about 2:1.

The invention also provides a gluten substitute gum produced by mixing together a starch, an edible fat, an edible protein and a liquid and heating the mixture for a time and

under conditions sufficient to form an aerated mass.

The invention also encompasses a mix for the preparation of bakery products. The mix comprises the gluten substitute gum of the invention together with a gluten-free starch in relative amounts sufficient to form a coherent dough system upon the addition of
5 water, and to retain leavening gas during the preparation of said dough. The ratio of starch to gluten-substitute gum will vary depending on the intended purpose of the mix. However, for most bakery products the ratio of starch to gluten-substitute gum is preferably in the range of about 6:1 to 7:1.

It will be appreciated that the gluten-substitute gum of the invention can thus be
10 used to prepare various mixes for cakes, pastries and bread products. These mixes can include other standard ingredients known *per se* in the art and the choice and grade of said other ingredients in a complete mix are not critically related to the invention and may follow standard practice in the art. Thus, the invention contemplates use of any of the usual basic gas producing chemical leavening substances as well as flavorings in the
15 aforesaid mixes.

Accordingly, the invention also provides a method for producing bakery products. The method comprises mixing the gluten substitute gum of the invention together with a gluten-free starch and water and optionally other ingredients to form a dough and heating the dough for a time and at a temperature sufficient to produce said bakery products.

20 Bakery products contemplated by the present invention include, but are not restricted to, flour, bread, buns, rolls, bagels, pizza base, pies, pastry, pancakes, muffins, crumpets, doughnuts, cakes, batter, biscuits, cake mixes, dumplings, and pasta.

The invention also encompasses any food products produced using the gluten substitute gum of the invention. In this connection, the subject gluten substitute gum has
25 excellent thickening and binding properties. Accordingly, the gum can be advantageously used as a food additive, both for human and animal consumption. For example, when the gluten substitute gum is used as a thickener, it can compete effectively with modified starches, xanthan, guar and many other gums. Exemplary foodstuffs which can be prepared using the present gluten substitute gum include, for example, sauces, soups,

pastes, mayonnaise, dressings, snack foods, deserts, gravies, processed meats including sausages, salamis, hot dogs as well as canned and re-constituted pet foods.

In order that the invention may be readily understood and put into practical effect, particular preferred embodiments will now be described by way of the following non-
5 limiting examples.

EXAMPLES

EXAMPLE 1

Preparation of a gluten substitute gum using tapioca starch and soybean flour

Ingredients	Gum #1	Gum #2	Gum #3	Gum #4	Gum #5
Tapioca starch	100 g	100 g	100 g	100 g	100 g
Soybean flour	25 g	37.5 g	20 g	10 g	5 g
Water	92 g	160 g	120 g	110 g	105 g

10 Each mixture of the above ingredients was blended into a wet paste, which was baked in a 750-Watt domestic microwave oven, on maximum setting at a rate of about 10 minutes per 2 x 100 g of paste. At 2 minutes this procedure yielded an aerated mass, which had expanded to about double the volume of the paste before baking. At 3 minutes the aerated mass had expanded to 3 times the volume of the paste before baking.
15 Temperature analysis revealed that the aerated mass was formed in the range of from about 130-133 °C. At 10 minutes this procedure produced a dried solid mass. The dried mass was allowed to cool for several minutes before it was milled and crushed into a powdered gum. It should be noted, however, that excess baking produces charring. Thus, for a given heating/baking apparatus care should be taken to determine the optimal baking period per
20 weight of paste. A person of skill in the art can determine these variables routinely in view of the present disclosure without undue experimentation.

A scaled-up preparation of Gum #5 was also carried out using a 6850-Watt microwave assisted heat pump drier. This preparation comprised baking 800 g of wet

paste for about 8-9 minutes at about 5000 Watts (power/weight of paste ratio of about 8-14:1). The dry gum thus produced had similar properties to Gum #5 produced with the domestic microwave.

EXAMPLE 2

5 Preparation of a gluten substitute gum by extrusion

Dry powder (95 wt% tapioca starch, 5 wt% soybean flour) was fed into an extruder at a rate of 80 kg/hour. Steam was added to the dry powder in the preconditioner at a rate of 9.5 to 10.5 kg/hour. The process was started wet, and water addition into the barrel of the extruder was steadily reduced to increase pressure and therefore temperature.

- 10 Screw speed was also adjusted to keep motor amps (30 or 28 amps) (and therefore mechanical shear) as low as possible. A relatively high screw speed of (375 or 373 rpm) was used. The operating temperatures at which samples were collected are shown in the following table. No jacket heating was applied in Zone 5. Thus, Zone 5 temperature is a good indication of the maximum product temperature achieved.

Extrusion Parameter	Gum #6	Gum #7
Dry feed rate (kg/hour)	80	80
Steam addition to preconditioner (kg/hour)	10.3	9.5
Discharge temperature from preconditioner (°C)	45	48
Extruder screw speed (rpm)	375	373
Extruder motor amps	30	28
Water addition into barrel (kg/hour)	6.6	9.3
Temperature Zone 1 (°C)	43	47
Temperature Zone 2 (°C)	71	56
Temperature Zone 3 (°C)	78	60
Temperature Zone 4 (°C)	114	100
Temperature Zone 5 (°C)	149	144
Pressure at die (bar)	28	25

The product, which exited from the die, expanded significantly and was cut into balls before cooling and milling through a hammer mill.

EXAMPLE 3

5 Comparison of microwave oven produced (M) and extruder produced (E) gums

<i>Property</i>	<i>Gum M</i>	<i>Gum E</i>
<i>Weight per liter</i>	870 g	560 g
<i>Water absorption per 100 g of gum to form a solid mass</i>	92 g	50 g
<i>Gum characteristics</i>	<p>Rapidly disperse water through dry gum</p> <p>Forms a solid mass with strong cohesion</p> <p>Adheres to itself instead of other materials</p> <p>Has no perceptible odour</p> <p>Requires almost equal amounts of water to gum to form a mass</p> <p>Swells during absorption of water</p> <p>Weight to volume ratio similar to gluten</p>	<p>Does not disperse water through dry gum</p> <p>Forms a sticky liquid at point of contact with water. Water does not penetrate into dry gum.</p> <p>Initially adheres to other materials but becomes self-adherent with additional mixing.</p> <p>Has a fruit-like odour</p> <p>Requires about half the amount of water to gum to form a mass</p> <p>Contracts during absorption of water</p> <p>Weight to volume ratio smaller than gluten (<i>i.e.</i>, it has larger, lighter bulk)</p>
<i>Dough characteristics</i>	<p>Requires approx. 160 g/kg of gum to starch to make a dough</p> <p>Requires about 580 g water per kg flour to make a good dough (equivalent to wheat</p>	<p>Requires approx. 200 g/kg of gum to starch to make a dough</p> <p>Requires about 470 g water per kg flour to make a good dough (19% less than wheat flour)</p>

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<i>Property</i>	<i>Gum M</i>	<i>Gum E</i>
<i>Bake characteristics</i>	<p>flour)</p> <p>Flour readily mixes with water to make a good dough</p> <p>Dough is mixed to similar consistency as wheat (moisture, feel, stretch and stickiness)</p> <p>Has single rise (in about 20 minutes @ 50°C)</p> <p>Will not rise further when baking heat applied</p>	<p>Flour forms a small central wet spot that must be mixed for several minutes to collect and incorporate loose flour</p> <p>Dough is mixed to a consistency which is not similar to wheat (feels much drier, does not have similar stretch characteristics)</p> <p>Has single rise (in about 30-40 minutes @ 50°C)</p> <p>Rises further when baking heat applied</p>

EXAMPLE 4*Preparation of a gluten substitute gum using tapioca, edible fat and edible protein*

Ingredients	Gum #8	Gum #9	Gum #10	Gum #11	Gum #12
Tapioca starch	50 g	50 g	50 g	50 g	50 g
Dried egg white	-	3 g	-	3 g	-
Olive oil	-	-	3 g	3 g	-
Whole milk powder (28wt% protein, 26wt% fat)	-	-	-	-	22 g
Water	50 g	50 g	50 g	50 g	50 g

- 5 Each mixture of the above ingredients was blended and subsequently baked for 10 minutes in a 750-Watt domestic microwave oven, on maximum setting. An aerated mass with similar properties to those of Example 1 was obtained with Gums #11 and 12.

EXAMPLE 5**Bread produced with Gum #5 and Maize Starch**

The flour mix used in this recipe is a blend of 500 parts maize starch to 60 parts soybean flour to 90 parts Gum #5.

Ingredients
580 g Flour
2 tablespoons (30 mL) dry yeast
2 teaspoons (10 mL) salt
1.5 tablespoons (22.5 mL) sugar
390 g water at 50 °C

5

Liberalily grease a bread pan. Pre-heat an oven to 50 °C. Place all dry ingredients into a mixing bowl and mix. Add water (at 50 °C) and mix on low speed until combined. Keep mixing on medium speed until consistency is almost fluid. Turn out onto counter and lightly shape. Wait a minute or so before handling, as the dough cools it will form a light skin. Divide into 2 balls and place into bread pan. Place into pre-warmed oven and turn off the heat. Allow to rise for 20 minutes - If you allow it to rise longer, it will collapse more when full heat is applied. Turn heat up to 180 °C and bake for 40 minutes. When baked turn out immediately or steaming will occur.

10

EXAMPLE 615 **Shortcrust Pies produced with Gum #5 and Maize Starch**

The flour mix used in this recipe is a blend of 500 parts maize starch to 60 parts soybean flour to 90 parts Gum #5.

Ingredients
350 g flour

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Ingredients
80 g melted butter
1 teaspoon (5 mL) baking powder
1/2 (0.5) teaspoon (2.5 mL) salt
80 g caster sugar
80-90 g water (hot)
1 egg (60-65 g)
A little egg white
400 g mashed pie apples

- Pre-heat an oven to 180 °C. Liberally grease four pie tins. Dissolve sugar in 80 g of water. Place all dry ingredients into a mixing bowl and mix. Add sugar water, egg and melted butter and mix on low speed with K beater. Keep mixing until consistency is
- 5 pliable but not too fluid. Add water if required to achieve desired consistency. Turn out onto lightly floured counter and roll out to desired thickness. If dough crumbles or is hard to roll, re-mix with a few more mL of water. (Dough can be re-combined and re rolled many times.) Cut out pie bases and tops, place into greased pie tins. Lightly brush inside of pie shell with egg white. Fill each pie shell with approx 100 g of mashed pie apples.
- 10 Put tops onto pies and seal edges. Cut a slot into each top to allow for expansion of the filling during baking. Bake for 30 minutes at 180 °C.

EXAMPLE 7

Chocolate Cake produced with Gum #5 and Maize Flour

- The flour mix used in this recipe is a blend of 500 parts maize starch to 60 parts
- 15 soybean flour to 90 parts Gum #5.

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Ingredients
150 g flour
200 g caster sugar
35 g cocoa
60 g butter
120 g skim milk
3 teaspoons baking powder
1 teaspoon vanillin sugar
2 small (45-50 g) eggs

- Pre-heat an oven to 180 °C. Add 2 teaspoons of baking powder to the flour. Add cocoa to flour and sift - ensure there are no lumps in the cocoa. Blend sugar, butter and 1 teaspoon vanillin sugar. When butter and sugar are blended add eggs and beat till creamy.
- 5 Mix in at low speed about 1/3 of the flour/cocoa and about 1/3 of the skim milk. Repeat until all the ingredients are combined - do not over beat. Pour into pan in layers and bake at 180 °C for 35 minutes

- Throughout the specification the aim has been to describe the preferred
- 10 embodiments of the invention without limiting the invention to any one embodiment or specific collection of features. Those of skill in the art will therefore appreciate that, in light of the instant disclosure, various modifications and changes can be made in the particular embodiments exemplified without departing from the scope of the present invention. All such modifications and changes are intended to be included within the
- 15 scope of the appendant claims.

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CLAIMS

1. A method of producing a gluten substitute gum, said method comprising heating a mixture comprising a starch, an edible fat, an edible protein and a liquid for a time and under conditions sufficient to form an aerated mass.
- 5 2. The method of claim 1, wherein the starch is present in an amount of between about 20 and 80% by weight of said mixture.
3. The method of claim 1, wherein the starch is present in an amount of between about 30 and 70% by weight of said mixture.
4. The method of claim 1, wherein the starch is present in an amount of between
10 about 40 and 60% by weight of said mixture.
5. The method of claim 1, wherein the starch has less than 20 parts per million of gluten.
6. The method of claim 1, wherein the starch is selected from the group consisting of potato starch, sweet potato starch, white rice starch, glutinous rice starch, maize starch,
15 Codex Alimentarius wheat starch, sorghum starch, cassava starch, arrowroot starch and tapioca starch.
7. The method of claim 6, wherein the starch is selected from the group consisting of tapioca starch, arrowroot starch and maize starch.
8. The method of claim 7, wherein the starch is tapioca starch.
- 20 9. The method of claim 1, wherein the fat is derived from an animal source or a plant source.
10. The method of claim 9, wherein the fat is selected from the group consisting of canola oil, corn oil, grapeseed oil, soybean oil, sunflower seed oil, safflower oil, rapeseed oil, cottonseed oil, sesame oil, olive oil, palm oil, coconut oil, fish oil, copha, margarine,
25 butter, milk fat, chicken fat, lard and tallow, which may have been partially or completely hydrogenated or otherwise modified, non-toxic fatty materials having properties similar to triglycerides and any combination of the foregoing fats.

11. The method of claim 1, wherein the fat is present in an amount of between about 1 and 10% by weight of said mixture.

12. The method of claim 1, wherein the fat is present in an amount of between about 1 and 6% by weight of said mixture.

5 13. The method of claim 1, wherein the fat is present in an amount of between about 1 and 4% by weight of said mixture.

14. The method of claim 1, wherein the fat to starch ratio in said mixture is less than about 15:100.

15 15. The method of claim 1, wherein the fat to starch ratio in said mixture is less than about 12:100.

16. The method of claim 1, wherein the fat to starch ratio in said mixture is less than 10:100.

17. The method of claim 1, wherein the protein is derived from an animal source or a plant source.

15 18. The method of claim 17, wherein the protein is derived from a source selected from the group consisting of meat, poultry, eggs, milk, cheese, bean flour, rice flour, nuts and any combination thereof.

19. The method of claim 18, wherein the protein is selected from the group consisting of gelatine, whey, egg white, soybean protein and rice protein.

20 20. The method of claim 1, wherein the protein is present in an amount of between about 2 and 20% by weight of said mixture.

21. The method of claim 1, wherein the protein is present in an amount of between about 2 and 12% by weight of said mixture.

22. The method of claim 1, wherein the protein is present in an amount of between 25 about 2 and 8% by weight of said mixture.

23. The method of claim 1, wherein the protein to starch ratio in said mixture is less

than about 30:100.

24. The method of claim 1, wherein the protein to starch ratio in said mixture is less than about 25:100.

25. The method of claim 1, wherein the protein to starch ratio in said mixture is less
5 than 20:100.

26. The method of claim 1, wherein the protein to fat ratio is about 3:1.

27. The method of claim 1, wherein the protein to fat ratio is about 2.5:1.

28. The method of claim 1, wherein the protein to fat ratio is about 2:1.

29. The method of claim 1, wherein the liquid is water.

10 30. The method of claim 29, wherein the water is present in an amount of between about 20 and 80% by weight of said mixture.

31. The method of claim 29, wherein the water is present in an amount of between about 30 and 70% by weight of said mixture.

15 32. The method of claim 29, wherein the water is present in an amount of between about 40 and 60% by weight of said mixture.

33. The method of claim 1, wherein the fat and the protein are obtained from or provided in the form of a foodstuff containing both the fat and the protein.

34. The method of claim 33, wherein the foodstuff is selected from milk, egg and vegetable products.

20 35. The method of claim 33, wherein the foodstuff is a gluten-free flour.

36. The method of claim 35, wherein the flour is selected from the group consisting of buckwheat flour, sorghum flour, maize flour, white rice flour and soybean flour.

37. The method of claim 35, wherein the flour is soybean flour.

38. The method of claim 1, wherein the mixture is heated to a temperature of

between about 110 and 150 °C.

39. The method of claim 1, wherein the mixture is heated to a temperature of between about 120 and about 140 °C.

40. The method of claim 1, wherein the mixture is heated to a temperature of
5 between about 125 and 135 °C.

41. The method of claim 1, wherein the mixture is heated to a temperature of between about 130 and 133 °C.

42. The method of claim 1, wherein heating is effected by microwave energy.

43. The method of claim 1, wherein heating is effected by extrusion.

10 44. The method of claim 1, further comprising drying the aerated mass to form a dry aerated mass.

45. The method of claim 44, further comprising grinding or crushing the dry aerated mass to form a ground or powder.

46. A gluten substitute gum produced by the method of claim 1.

15 47. A plurality of ingredients in mix or in kit form for producing a gluten substitute gum, said ingredients comprising a starch, an edible fat and an edible protein which are present in relative amounts sufficient to form an aerated mass upon mixing with a predetermined amount of liquid and heating the mixture so formed at an aerated mass-forming effective temperature.

20 48. The ingredients of claim 47, wherein the fat is present in an amount between about 0.5 and 5% by weight of the ingredients in said mix or kit.

49. The ingredients of claim 47, wherein the fat is present in an amount between about 0.5 and 3% by weight of the ingredients in said mix or kit.

50. The ingredients of claim 47, wherein the fat is present in an amount between
25 about 0.5 and 2% by weight of the ingredients in said mix or kit.

51. The ingredients of claim 47, wherein the fat to starch ratio in said mix or kit is less than about 15:100.

52. The ingredients of claim 47, wherein the fat to starch ratio in said mix or kit is less than about 12:100.

5 53. The ingredients of claim 47, wherein the fat to starch ratio in said mix or kit is less than 10:100.

54. The ingredients of claim 47, wherein the protein is present in an amount of between about 1 and 10% by weight of said the ingredients in said mix or kit.

10 55. The ingredients of claim 47, wherein the protein is present in an amount of between about 1 and 6% by weight of said the ingredients in said mix or kit.

56. The ingredients of claim 47, wherein the protein is present in an amount of between about 1 and 4% by weight of said the ingredients in said mix or kit.

57. The ingredients of claim 47, wherein the protein to starch ratio in said mix or kit is less than about 30:100.

15 58. The ingredients of claim 47, wherein the protein to starch ratio in said mix or kit is less than about 25:100.

59. The ingredients of claim 47, wherein the protein to starch ratio in said mix or kit is less than 20:100.

20 60. The ingredients of claim 47, wherein the protein to fat ratio in said mix or kit is about 3:1.

61. The ingredients of claim 47, wherein the protein to fat ratio in said mix or kit is about 2.5:1.

62. The ingredients of claim 47, wherein the protein to fat ratio in said mix or kit is about 2:1.

25 63. Use of a starch, an edible fat and an edible protein in the preparation of a mix or kit for the production of a gluten substitute gum.

64. A mix for the preparation of bakery products, said mix comprising the gluten substitute gum of claim 46 together with a gluten-free starch in relative amounts sufficient to form a coherent dough system upon the addition of a liquid, and to retain leavening gas during the preparation of said dough, wherein said products are producible in the substantial absence of wheat flour.

65. Use of the gluten substitute gum of claim 46 in the preparation of a mix for producing foodstuffs including bakery products.

66. A method for producing bakery products, said method comprising mixing the gluten substitute gum of claim 46 together with a gluten-free starch and water to form a dough and heating the dough for a time and at a temperature sufficient to produce said bakery products.

67. A food product produced using the gluten substitute gum of claim 46.

INTERNATIONAL SEARCH REPORT

International application No.
PCT/AU00/01089

A. CLASSIFICATION OF SUBJECT MATTER		
Int. Cl. ⁷ : A21D 13/04, 13/06, 2/36, 2/18, 2/34		
According to International Patent Classification (IPC) or to both national classification and IPC		
B. FIELDS SEARCHED		
Minimum documentation searched (classification system followed by classification symbols) IPC: as above		
Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched See below		
Electronic data base consulted during the international search (name of data base and, where practicable, search terms used) WPIDS (A21D, gluten, free, substitute), FSTA (gluten, substitute, free, protein, starch)		
C. DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	US 5 492 710 (Seyam) 20 February 2000 specification	1-67
X	EP 0 035 978 (Sidoti) 16 September 1981 specification	1-67
X	US 4 451 491 (Trop, et al.) 29 May 1984 specification	1-67
<input checked="" type="checkbox"/> Further documents are listed in the continuation of Box C <input checked="" type="checkbox"/> See patent family annex		
<p>* Special categories of cited documents:</p> <p>"A" document defining the general state of the art which is not considered to be of particular relevance</p> <p>"E" earlier application or patent but published on or after the international filing date</p> <p>"L" document which may throw doubts on priority claim(s) or which is cited to establish the publication date of another citation or other special reason (as specified)</p> <p>"O" document referring to an oral disclosure, use, exhibition or other means</p> <p>"P" document published prior to the international filing date but later than the priority date claimed</p> <p>"T" later document published after the international filing date or priority date and not in conflict with the application but cited to understand the principle or theory underlying the invention</p> <p>"X" document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is taken alone</p> <p>"Y" document of particular relevance; the claimed invention cannot be considered to involve an inventive step when the document is combined with one or more other such documents, such combination being obvious to a person skilled in the art</p> <p>"&" document member of the same patent family</p>		
Date of the actual completion of the international search 10 November 2000		Date of mailing of the international search report 28 NOV 2000
Name and mailing address of the ISA/AU AUSTRALIAN PATENT OFFICE PO BOX 200, WODEN ACT 2606, AUSTRALIA E-mail address: pct@ipaustalia.gov.au Facsimile No. (02) 6285 3929		Authorized officer JAMIE TURNER Telephone No : (02) 6283 2071

INTERNATIONAL SEARCH REPORT

International application No.

PCT/AU00/01089

C (Continuation). DOCUMENTS CONSIDERED TO BE RELEVANT		
Category*	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
X	EP 0 642 737 (Woestelandt) 15 March 1995 specification	1-67

INTERNATIONAL SEARCH REPORT

Information on patent family members

International application No.
PCT/AU00/01089

This Annex lists the known "A" publication level patent family members relating to the patent documents cited in the above-mentioned international search report. The Australian Patent Office is in no way liable for these particulars which are merely given for the purpose of information.

Patent Document Cited in Search Report		Patent Family Member	
US	5492710	NONE	
EP	35978	NONE	
US	4451491	IL	60685
EP	642737	FR	2709924
END OF ANNEX			